

Pistarro's Banquet Menus

Buffet menus

all buffet menus=minimum of 25 guests

Lunch Pizza Party!!!!!!!!!!

Available from 11:30-3:30 p.m.

Hor's

Bruschetta Station

Classic chopped Tomatoes with basil

Cannellini bean-calabrese dip

Freshly grated parmesan cheese

Garlic brushed crostini

Lunch

Casalinga salad

Mixed greens / tomato / red onion / cucumber / chianti dressing

Pasta salad

penne pasta / garden vegetables / mozzarella cheese / sun dried tomato /
basil pesto dressing

Assorted pizzas featuring:

Margherita pizza

tomato sauce / mozzarella / basil

Pepperoni pizza

tomato sauce / mozzarella / pepperoni

Bianca pizza

panna cream / caramelized onions / ricotta / mozzarella / parmesan

Veggie supreme pizza

tomato sauce / peppers / onions / mushrooms / spinach / mozzarella

Pistarro's Meatballs

Marinara sauce / parmesan cheese

Italian breaded chicken strips

Calabrese and pesto aioli

Chocolate Nutella brownies

\$45

Pistarros Buffet

minimum of 25 guests

Hor's

Pizza Station

Margherita pizza

tomato sauce / mozzarella / basil

Pepperoni pizza

tomato sauce / mozzarella / pepperoni

Bianca pizza

panna cream / caramelized onions / ricotta / mozzarella / parmesan

Dinner

Caesar Salad

romaine tossed with our Caesar dressing, parmesan cheese and garlic croutons

Caprese Salad

Sliced vine ripe tomatoes with fresh mozzarella, basil and balsamic syrup

Chicken Piccata

Lightly sautéed chicken breast with lemon butter sauce and capers

Penne Pasta Bolognese

Classic San Marzano tomato sauce with spiced beef, pork and pancetta

Cheese tortellini Alfredo

a creamy garlic-parmesan cream sauce with sun dried tomatoes and peas

Mixed garden vegetables

Garlic bread

Miniature cannoli's

\$55

Tuscan Buffet
minimum of 25 guests

Hor's

Antipasto station

Prosciutto / sopressata salami / mortadella
Gorgonzola / provolone cheese
giardiniera vegetables / fig jam
Garlic brushed crostini

Pizza margherita

Dinner

Rucola Salad

Baby arugula / red onion / mushrooms / limoncello vinaigrette / parmesan

Caprese Salad

Sliced vine ripe tomatoes with fresh mozzarella, basil and balsamic syrup

Chicken Marsala

Tender chicken breast cutlets in a marsala wine and cremini mushroom sauce

Jumbo Shrimp Scampi

Sautéed shrimp in a garlic, tomato, artichoke and fresh basil, white wine butter

Mixed Garden Vegetables

Penne Pasta Marinara San Marzano tomato sauce

Cheese tortellini Alfredo with sun dried tomatoes and peas

Pistarro's Meatballs

Parmesan cheese and crushed red pepper

Garlic bread

Miniature cannoli's

Chocolate Nutella brownies

\$65

Marylander Buffet

minimum of 25 guests

Hor's

Maryland crab dip

Warm jumbo lump crab blended with cheddar cheese, bell peppers and scallions

Crisp garden vegetable display

Garlic brushed Crostini

Cheese and pepperoni pizzas

Dinner

Garden salad

Mixed baby greens tossed with tomatoes, cucumber, red onion served with balsamic vinaigrette and ranch dressing

Pasta primavera salad

House made orecchiette pasta tossed with garden vegetables, parmesan cheese and our Italian vinaigrette

Roasted beet salad

Roasted beets topped with feta cheese and toasted walnuts

Chicken Chesapeake

grilled chicken breast topped with creamy crab imperial and old bay butter

Herb roasted beef tenderloin

Roasted and sliced beef tenderloin over a red wine sauce with forest mushrooms

Atlantic Salmon

Topped with tomato-cucumber salsa and lemon butter sauce

Herb roasted Potatoes

Mixed vegetables

n.y. cheesecake

apple tart

chocolate mousse cake

\$75

Bambino Birthday Party

Pizza flavored goldfish snacks

Cartoons on big screen

Menu

Served family style

Cheese pizza

Pepperoni or white pizza

**Penne pasta with butter
tomato sauce on the side
parmesan cheese on the side**

Breaded chicken tenders

With honey mustard

French fries

ketchup

Soft drinks

Birthday cake and ice cream

Use of the banquet room for 1 ½ hours

Saturday's and Sunday's and every day schools are out

Choice of 11:00-12:30 / 1:00-2:30

\$35

Adult supplement...

Casalinga salad

Mixed greens / tomato / red onion / cucumber / chianti dressing

Eggplant fries

tempura eggplant / marinara / calabrese and pesto aioli / parmesan

Margherita pizza

tomato sauce / mozzarella / basil

Pepperoni or bianca pizza

tomato sauce / mozzarella / pepperoni

\$35

Plated Dinner Choices

All plated dinner menus come with choice of: Garden salad or Caesar salad to start,
Freshly baked italian bread and olive oil with a **choice of two sides** served family style,
And choice of **one** dessert

Entrees

Maximum of 3 choices, requires preordering

Chicken

- Chicken piccata** parmesan-egg batter, lemon-caper butter 52
- Chicken marsala** chicken scaloppini, marsala-mushroom sauce 54
- Chicken parmesan** breaded chicken, tomato sauce, fresh mozzarella 56

Beef and veal

- New York strip steak** 10 ounce sirloin, cabernet demi glace 65
- Filet mignon** 8 ounce beef tenderloin, cabernet wine demi glace 72
- Veal marsala** veal scaloppini, marsala-mushroom sauce 63
- Veal parmesan** breaded chicken, tomato sauce, house mozzarella 65

Fish and Seafood

- Grilled salmon** diced tomatoes, artichokes, fresh basil, balsamic syrup 63
- Flounder imperial** topped with crab stuffing, old bay butter 72
- Grilled mahi mahi** basil pesto cream sauce 63

Vegetarian

- eggplant lasagna** layered with ricotta, tomato sauce and house mozzarella 49
- penne pasta primavera** mixed fresh garden vegetables, sun dried tomato-pesto cream with parmesan cheese (**can be modified vegan**) 45
- spinach agnolotti alfredo** half-moon shaped ravioli, filled with spinach and ricotta cheese, served with tomato sauce 52
- grilled vegetable anti pasta platter** eggplant, zucchini, bell peppers, red onion, mushrooms, tomatoes, and fennel drizzled with olive oil, and balsamic syrup (**vegan**) 50

Family style sides

Parmesan mashed potatoes
Pasta with garlic and olive oil
Herb roasted potatoes

Mixed garden vegetables
Asparagus toasted hazelnut butter
Broccoli lemon zest and olive oil

Dessert

Tiramisu
Limoncello mousse cake

Chocolate fudge cake
New York cheesecake

Nonna's family style supper...

Minimum 25 guests

Appetizers

for the table

(choose 2)

Ayse brussels sprouts

Italian cheese display

Margherita pizza

Calamari fritti

Bianca pizza

Plated Salad

(choose 1)

Casalinga salad

Baby arugula salad

Caesar salad

Pasta

Served family style

Cheese tortellini alfredo

Penne pasta marinara

Pistarro's meatballs

Entrée

Served family style

Chicken piccata

Grilled salmon

Mixed seasonal vegetables

With roasted fingerling potatoes

Dessert

(choose 1)

Classic Tiramisu

Italian chocolate fudge cake

Limocello mousse cake

\$65